



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Amick Farms, LLC</b> 2079 Batesburg Highway Batesburg, SC 29006  Contact: Christian Ouzts Phone: (803) 532-1400 Email: <a href="mailto:couzts@amickfarms.com">couzts@amickfarms.com</a>	<ul style="list-style-type: none"> <li>Birds are never given antibiotics.</li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Grow-out Farms, Feed Mill and Harvest/Processing facility</i>  Harvest/Processing Facility: <i>Amick Farms Batesburg, SC, Est. P-7987</i>	PVP Certificate No.: PV5139ACA  Effective Date: May 19, 2015  Renewal Date: November 19, 2015
<b>AngusSource® – American Angus Association</b> 3201 Frederick Avenue St. Joseph, MO 64506  Contact: Ginette Gottswiller Phone: (816) 383-5100 Email: <a href="mailto:GGottswiller@angus.org">GGottswiller@angus.org</a>	<b>AngusSource</b> <ul style="list-style-type: none"> <li><a href="#">Documenting Angus-sired cattle as a minimum of 50% Angus genetics</a></li> <li><a href="#">Sourcing cattle to the ranch of origin</a></li> <li><a href="#">Documenting group age information</a></li> </ul> <b>Gateway</b> <ul style="list-style-type: none"> <li><a href="#">Sourcing cattle to the ranch of origin</a></li> <li><a href="#">Documenting group age information</a></li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers &amp; Feedyards</i>  <b>Service(s):</b> <i>Program Compliant Tags</i>	PVP Certificate No. PV5231AJA  Effective Date: October 18, 2005  Renewal Date: July 31, 2016
<b>Archer Daniels Midland (ADM) Agricultural Services</b> 4666 Fairies Parkway Decatur, IL 62521  Contact: Brett Madison, Management Representative Phone: (815) 942-3700 Email: <a href="mailto:Brett.Madison@adm.com">Brett.Madison@adm.com</a>	<u>Points Verified</u>	<b>Locations:</b> Refer to specific points  <b>Services:</b> Supplies specialty grains in accordance with customers' contract requirements and internal product specifications	PVP Certificate No.: PV5083TEA  Effective Date: March 30, 2008  Renewal Date: March 30, 2016
<b>AzTx Cattle Co., LTD</b> 311 East Park Avenue Hereford, TX 79045  Contact: Maury Adams, ABB System Administrator Phone: (806) 346-2164 Email: <a href="mailto:maurya@aztx.com">maurya@aztx.com</a>	<ul style="list-style-type: none"> <li><a href="#">Age and Source Verification of Cattle</a></li> <li><a href="#">Non-Hormone Treated Verified Beef Cattle (NHTC)</a> with approval number PV7141FFA</li> <li><a href="#">High Quality Beef (HQB)</a> Livestock Feeding Verification with approval number PV9322AUA</li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers, Feedyards &amp; Stockers</i>  <b>Service(s):</b> <i>Program Compliant Tags</i>	PVP Certificate No.: PV5211ZZA  Effective Date: January 24, 2007  Renewal Date: July 30, 2016



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Big Blue Sale Barn Passport Program®</b> 224 North Park Avenue Fremont, NE 68025  Contact: Wende Settles Phone: (888) 294-2583 Email: <a href="mailto:wwolfe@savrx.com">wwolfe@savrx.com</a> ; <a href="mailto:bbsb@savrx.com">bbsb@savrx.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">Source Verification</a></li> <li>• <a href="#">Age Verification</a></li> <li>• Health/Process Verification - Meet Passport Program® Health Requirements</li> <li>• <a href="#">Never Ever 3 (NE3)</a></li> <li>• <a href="#">Non-Hormone Treated Verified Beef Cattle (NHTC)</a> with approval number PV4261NNA</li> <li>• <a href="#">High Quality Beef (HQB)</a> Feeding Claim with approval number PV4261NNA</li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers &amp; Feedyards</i>  <b>Service(s):</b> <i>Program Compliant Tags</i> <i>Offsite Tagging Locations</i>	PVP Certificate No.: PV5335LLA  Effective Date: May 8, 2004  Renewal Date: December 22, 2016
<b>Cal Poly State University Animal Science Department</b> 1 Grand Avenue San Luis Obispo, CA 93407  Contact: Aaron Lazanoff, Program Manager; Amanda Alford, Assistant Program Manager Phone: (805) 801-7058; (805) 459-6360 Email: <a href="mailto:alazanoff@msn.com">alazanoff@msn.com</a> ; <a href="mailto:aalford@calpoly.edu">aalford@calpoly.edu</a>	<ul style="list-style-type: none"> <li>• <a href="#">Source Verification</a></li> <li>• <a href="#">Age Verification</a></li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Cal Poly State University Cow/Calf Herd</i>	PVP Certificate No. PV5063ADA  Effective Date: November 9, 2010  Renewal Date: May 9, 2016
<b>Cargill Meat Solutions Corporation</b> 300 W. 1 <sup>st</sup> St. N. Wichita, KS 67202  Contact: H. Glen Dolezal Jr., Ph.D Assistant VP Communication & Technology Development Phone: (316) 291-2738 Email: <a href="mailto:Glen_Dolezal@cargill.com">Glen_Dolezal@cargill.com</a>	<b>Cargill Beef Tenderness Program</b> <ul style="list-style-type: none"> <li>• <a href="#">Certified Tender</a></li> <li>• <a href="#">Certified Very Tender</a></li> </ul> Based on ASTM Standard F2925-11, Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Harvest and Fabrication Facilities, Distribution Centers, and Retail Facilities</i>  <i>Harvest/Fabrication Facilities: Cargill Friona, TX, Est. 86E; Cargill Dodge City, KS, Est. 86K; Cargill Schuyler, NE, Est. 86M; Cargill Fort Morgan, CO, Est. 86R.</i>  <i>Distribution Centers/Retail Facilities: Harris Teeter® (Sterling Silver Brand), Homeland® (Red River Ranch Angus Brand), Country Mart, United Supermarkets, SpartanNash</i>	PVP Certificate No.: PV4308LLA Rev 01  Effective Date: February 4, 2014  Renewal Date: January 14, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
		<i>Distribution Center, Family Fare, Glen's Market, D&amp;W Fresh Market, VG's Food and Pharmacy, Treasure Island Foods (Sterling Silver Brand), and Marsh Supermarkets.</i>	
<b>Cargill Meat Solutions Corporation</b> 1001 Smith Street California, Missouri 65018 Phone: 316-214-3061 Email: <a href="mailto:james_mendoza@cargill.com">james_mendoza@cargill.com</a> Contact: James Mendoza	 <ul style="list-style-type: none"> <li>• <u>Raised by independent farmers</u></li> <li>• <u>Producers are trained on animal handling practices</u></li> <li>• <u>No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness</u></li> </ul>	<b>Poultry:</b> Turkeys  <b>Location(s):</b> Brooding, Grow-out Farms, Feed Mill and Processing facilities	PVP Certificate No. PV5243BBA  Effective Date: November 02, 2015  Renewal Date: December 31, 2016
<b>Cargill Meat Solutions Corporation</b> 730 East Randall Wobbe Lane, Springdale, Arkansas 72764 Phone: 316-214-3061 Email: <a href="mailto:james_mendoza@cargill.com">james_mendoza@cargill.com</a> Contact: James Mendoza	 <ul style="list-style-type: none"> <li>• <u>Raised by independent farmers</u></li> <li>• <u>Producers are trained on animal handling practices</u></li> <li>• <u>No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness</u></li> </ul>	<b>Poultry:</b> Turkeys  <b>Location(s):</b> Brooding, Grow-out Farms, Feed Mill and Processing facilities  <ul style="list-style-type: none"> <li>▪ Cargill Meat Solutions-Columbus (P-86C), Columbus, NE-Processing.</li> <li>▪ Cargill Meat Solutions-Nebraska City (P-7117), Nebraska City, NE-Processing.</li> <li>▪ Cargill Meat Solutions- Albert Lea (P-29), Albert Lea, MN-Processing.</li> <li>▪ Sugar Creek Packing Co. (Cargill Meat Solutions) (P-19349), Washington Court House, OH-Processing</li> </ul>	PVP Certificate No. PV5244BBA  Effective Date: November 02, 2015  Renewal Date: December 31, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Cargill Meat Solutions Corporation</b> 3130 Gholson Road Waco, Texas 76705 Phone: 316-214-3061 Email: <a href="mailto:james_mendoza@cargill.com">james_mendoza@cargill.com</a> Contact: James Mendoza	 <ul style="list-style-type: none"> <li><u>Raised by independent farmers</u></li> <li><u>Producers are trained on animal handling practices</u></li> <li><u>No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness</u></li> </ul>	<b>Poultry:</b> Turkeys  <b>Location(s):</b> Brooding, Grow-out Farms, Feed Mill and Processing facilities	PVP Certificate No. PV5266BBA  Effective Date: November 02, 2015  Renewal Date: December 31, 2016
<b>Cargill Meat Solutions Corporation</b> 135 Huffman Drive Dayton, Virginia 22821 Phone: 316-214-3061 Email: <a href="mailto:james_mendoza@cargill.com">james_mendoza@cargill.com</a> Contact: James Mendoza	 <ul style="list-style-type: none"> <li><u>Raised by independent farmers</u></li> <li><u>Producers are trained on animal handling practices</u></li> <li><u>No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness</u></li> </ul>	<b>Poultry:</b> Turkeys  <b>Location(s):</b> Brooding, Grow-out Farms, Feed Mill and Processing facilities <ul style="list-style-type: none"> <li>▪ Cargill Meat Solutions (P-18) Dayton, VA – harvest/processing</li> <li>▪ Cargill Meat Solutions (P-7935), Timberville, VA – processing</li> <li>▪ Devault Foods (P-9462), Malvern, PA – processing</li> <li>▪ Oscar Mayer-Kraft Foods Group (P-9070), Newberry, SC - processing.</li> </ul>	PVP Certificate No. PV6012BAA  Effective Date: January 12, 2016  Renewal Date: January 12, 2017
<b>Clemens Food Group (CFG)</b> 2700 Clemens Road Hatfield, PA 19440  Contact: Bradford Clemens Phone: 215-368-2500 xt-8744 Email: <a href="mailto:bclemens@clemensfoodgroup.com">bclemens@clemensfoodgroup.com</a>	<u>Points Verified</u>	<b>Livestock:</b> Pork  <b>Location(s):</b> Producers (Nursery's, Growers, & Finishers)  <b>Facilities including:</b> <ul style="list-style-type: none"> <li>▪ Clemens Food Group Hatfield, PA, Est. 791;</li> <li>▪ Clemens Food Group Emmaus, PA, Est. 791A;</li> <li>▪ Godshall's Quality Meats Telford, PA, Est. 9553;</li> <li>▪ The Daniel Weaver Co., Inc. Lebanon, PA, Est. 669</li> </ul>	PVP Certificate No.: PV5124JSA  Effective Date: January 4, 2013  Renewal Date: May 4, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>CreaFill Fibers Corp.</b> 10200 Worton Road Chestertown, MD 21620  Contact: Martha Widra Phone: (410) 810-0779 Email: <a href="mailto:mwidra@creafill.com">mwidra@creafill.com</a>	<ul style="list-style-type: none"> <li>• <a href="#"><u>Non GE Cellulose and/or soluble fiber materials used to manufacture Food Grade Ingredients.</u></a></li> <li>• Raw materials are derived from non-GE plants.</li> </ul>	<b>Products:</b> <i>Cellulose and Soluble Fiber Materials</i>  <b>Location(s):</b> <i>Processing Facility</i>	PVP Certificate No.: PV6020ACA  Effective Date: February 19, 2016  Renewal Date: August 19, 2016
<b>IdentiGEN North America, Inc.</b> 2029 Becker Drive Lawrence, KS 66047 Phone: (785) 856-8800  Contact: Stacie Eliades-Becker, Manager of Genotyping Operations Email: <a href="mailto:seliades@identigen.com">seliades@identigen.com</a>  Contact: Ciaran Meghen, Managing Director Email: <a href="mailto:cmeghen@identigen.com">cmeghen@identigen.com</a>  Contact: Jasbeer Goolam Hossen, Quality Manager for IdentiGEN North America Email: <a href="mailto:jhossen@identigen.com">jhossen@identigen.com</a>	<ul style="list-style-type: none"> <li>• <a href="#"><u>A system for the collection, identification, and storage of tissue samples.</u></a></li> <li>• <a href="#"><u>A system for the DNA analysis of tissue samples, to determine the source animal's unique genetic identity for traceability/parentage purposes; and for animal management and quality testing purposes.</u></a></li> <li>• <a href="#"><u>A system for the collection, identification, analysis, and storage of samples from the marketplace coupled with a system for the comparison of DNA profiles from market samples with potential source carcasses to determine animal of origin.</u></a></li> </ul>	<b>Livestock:</b> <i>Beef &amp; Pork (live animals, carcasses, ground meat)</i>  <b>Location(s):</b> <i>Laboratory in Lawrence, KS;                      Aurora Packing Company North                      Aurora, IL, Est. 788</i>  <b>Service(s):</b> <i>Genetic analysis services</i>	PVP Certificate No.: PV5188BBA  Effective Date: October 9, 2007  Renewal Date: August 31, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>IMI Global, Inc.</b>  a division of Where Food Comes From, Inc.  221 Wilcox Street, Suite A  Castle Rock, CO 80104</p> <p>Contact: Leann Saunders  Phone: (303) 895-3002  Fax: (720) 221-0411  Email: <a href="mailto:info@imiglobal.com">info@imiglobal.com</a></p> <p>Where Food Comes From®: The Where Food Comes From® labeling program is available for use on food products verified by an approved USDA Process Verified Program. For more information, phone 866-395-5883 or email <a href="mailto:info@wherefoodcomesfrom.com">info@wherefoodcomesfrom.com</a></p>	<p><a href="#">Points Verified</a></p>	<p><b>Livestock:</b> <i>Cattle (Beef &amp; Dairy), Pork, Lamb, Bison and Poultry</i></p> <p><b>Location(s):</b>  <i>Producers, Dairy Calf Ranches, Ranches, Feedyards, Auction Markets, &amp; Meat Processing Facilities in the United States, Mexico and Canada.</i></p> <p><i>Facilities: 101 Livestock Market Inc. in Aromas, CA for NHTC; Bassett Livestock Auction in Bassett, NE for NHTC; Burwell Livestock Market in Burwell, NE for Age, Source, NHTC and Never Ever 3; Cattlemen's Livestock Market in Galt, CA for Age, Source, NHTC and Never Ever 3; Creston Livestock Auction, Inc. in Creston, IA for Age, Source, and NHTC; Imperial Livestock Market in Imperial, NE for Age, Source, NHTC and Never Ever 3; Ogallala Livestock Auction Market in Ogallala, NE for Age, Source, NHTC and Never Ever 3; Stockmen's Livestock Auction in Yankton, SD for Age, Source, NHTC and Never Ever 3; Tri-State Livestock in McCook, NE for Age, Source, NHTC and Never Ever 3; Winner Livestock in Winner, SD for Age, Source, and NHTC</i></p> <p><b>Service(s):</b></p> <ul style="list-style-type: none"> <li>• Program Compliant Tags</li> <li>• Data Service Provider</li> <li>• 2<sup>nd</sup> and 3<sup>rd</sup> Party Contract Audits</li> <li>• Consulting</li> <li>• Offsite Tagging Locations</li> </ul>	<p>PVP Certificate No.: PV5299NNA</p> <p>Effective Date: July 19, 2004</p> <p>Renewal Date: December 31, 2016</p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Instituto Nacional de Carnes (INAC)</b> <b>CERTICARNES</b> National Meat Institute of Uruguay Rincón 545 CP - 11000 Montevideo URUGUAY website: <a href="http://www.inac.gub.uy">www.inac.gub.uy</a>  Contact: Patricia Morón Phone: 005982-9160430 Fax 005982-9162071 Email: <a href="mailto:pmoron@inac.gub.uy">pmoron@inac.gub.uy</a>  <i>The program is certified by INAC - CERTICARNES, an ISO 17065 accredited Certification Body which is a Technical Department within the National Meat Institute of Uruguay.</i>  <i>The program was created by and is property of the National Meat Institute of Uruguay.</i>	<a href="#">Points Verified</a>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers &amp; Meat Processing Facilities.</i>  <b>Service(s):</b>	PVP Certificate No.      PV5334ZZA  Effective Date:              July 23, 2004  Renewal Date:              December 31, 2016
<b>Integrated Traceability Solutions (ITS), LLC</b> 4101 Tates Creek Centre Drive, Suite 150 #323 Lexington, KY 40517  Contact: John Stevenson, Management Representative Phone: (859) 977-5222 Email: <a href="mailto:John.Stevenson@itslivestock.com">John.Stevenson@itslivestock.com</a>	<ul style="list-style-type: none"> <li>• <b><a href="#">Tag Allocation Program:</a></b> a secure data solution for livestock data collection and reporting.</li> <li>• <b><a href="#">Source and Age Verification:</a></b> Ensure producers meet the EV requirements for age verification.</li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers</i>  <b>Service(s):</b> <i>Program Compliant Tags</i> <i>Data Service Provider</i>	PVP Certificate No.:      PV5075BBA  Effective Date:              July 7, 2009  Renewal Date:              February 28, 2016



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>JBS USA, LLC</b> 600 South Iowa Ave. Ottumwa, IA 52501  Contact: Kelsey Kyle 125 N. Market Street, Ste. 1300 Wichita, KS 67226 Phone: (316) 858-5116 Email: <a href="mailto:Kelsey_Kyle@jbssa.com">Kelsey_Kyle@jbssa.com</a>	<b>Domestic CVP:</b> <ul style="list-style-type: none"> <li>• Source verified (defined as JBS Genetics)</li> <li>• Produced by certified <a href="#">Pork Quality Assurance</a> (PQA) producers</li> <li>• Selected for quality</li> </ul>	<b>Livestock:</b> <i>Pork</i>  <b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers)</i>  <i>Facilities: JBS Ottumwa, IA, Est. 850</i>	PVP Certificate No.: PV5201NNA Rev 01  Effective Date: August 6, 2002  Renewal Date: August 6, 2016
<b>Keystone Foods, LLC</b> 7200 Old Madison Pike Building 5, Suite 500 Huntsville, AL 35806  Contact: Stacey Grant Phone: (256) 964-1022 Email: <a href="mailto:Stacey.Grant@keystonefoods.com">Stacey.Grant@keystonefoods.com</a>	<ul style="list-style-type: none"> <li>▪ Responsible Use of Antibiotics                             <ul style="list-style-type: none"> <li>○ No antibiotics will be used on program birds except for ionophores, but only in a manner described by the label for the control of coccidiosis.</li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</li> <li>○ No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</li> <li>○ No Antibiotics Used for Growth Promotion.</li> </ul> </li> <li>▪ USA Source Verified.</li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatcheries, Feed Mills and Meat Harvest &amp; Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ <i>Keystone Foods in Camilla, GA, Est. P-2686 &amp; Est. P-20385 - harvest/processing</i></li> <li>▪ <i>Keystone Foods in Albany, KY, Est. P-20245 - harvest/processing</i></li> <li>▪ <i>Keystone Foods in Gadsden, AL, Est. P-17341 – processing</i></li> <li>▪ <i>Keystone Foods-Eufaula in Bakerhill, AL, Est. P-20322 – processing</i></li> <li>▪ <i>Keystone Foods in Reidsville, NC, Est. P-7361 – processing</i></li> <li>▪ <i>Keystone Foods in West Chester, PA, Est. P18001- R&amp;D</i></li> <li>▪ <i>AlaTrade Foods, LLC in Boaz, AL, Est. P-20699A – processing</i></li> </ul>	PVP Certificate No.: PV5230ACA Rev 02  Effective Date: August 18, 2015  Renewal Date: February 18, 2016 Extension Date: April 30, 2016
<b>Marcho Companies</b> 176 Orchard Lane Harleysville PA 19438  Contact: Herb Nicolo, PVP Coordinator Phone: (215)-721-7131 Fax: (215) 721-9719 Email: <a href="mailto:hnicolo@marchofarms.com">hnicolo@marchofarms.com</a>	<b>Requirements for Veal:</b> <ul style="list-style-type: none"> <li>• Calves are raised by Wayne A Marcho Certified Growers;</li> <li>• Calves are raised without hormonal implants or injections (once placed with certified grower);</li> <li>• Calves are transported to harvest facilities by drivers trained specifically in animal handling criteria utilizing the FSIS Training Program;</li> </ul>	<b>Livestock:</b> <i>Veal &amp; Lamb</i>  <b>Location(s):</b> <i>Producers, Feedyards, Meat Processing Facilities, including:</i> <ul style="list-style-type: none"> <li>▪ <i>Marcho Farms, Inc., Franconia, PA, Est. 7857;</i></li> <li>▪ <i>Provimi Foods, Inc., Seymour, WI, Est. 8984 &amp; 8984A;</i></li> <li>▪ <i>JBS Swift &amp; Company, Greeley, CO, Est. 3L;</i></li> </ul>	PVP Certificate No.: PV5291ACA  Effective Date: January 10, 2005  Renewal Date: November 30, 2016




## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	<ul style="list-style-type: none"> <li>• Carcasses weigh from 260-320 pounds;</li> <li>• Rib-eye size is between 7.0-8.0 square inches;</li> <li>• Color of lean is a 1.0 (light pink) or is equivalent to a score of 1 or 2 from the Certified Pork Producer color system (as described by National Pork Producers Council, 1999, "Composition and Quality Assessment Procedures); and</li> <li>• Carcasses are graded USDA Choice or higher.</li> </ul> <p><b>Requirements for Lamb:</b></p> <ul style="list-style-type: none"> <li>• Raised by Marcho Farms certified growers;</li> <li>• Source verified;</li> <li>• Raised without growth promotants/implants;</li> <li>• Carcasses weigh from 60-85 pounds;</li> <li>• Carcasses are graded USDA Choice; &amp;</li> <li>• Carcasses yield grade 3 or better.</li> </ul>	<ul style="list-style-type: none"> <li>▪ <i>Superior Farms, Denver, CO, Est. 5883</i></li> </ul> <p><b>Service(s):</b> Carcasses are certified by a USDA AMS Agent to meet the carcass requirements.</p>	
<p><b>Meat &amp; Livestock Australia</b> Level 1, 40 Mount Australia North Sydney NSW 2059 Australia</p> <p><b>Meat Standards Australia™ Process Verified Program</b> Level 2, 527 Gregory Terrace, Fortitude Valley, Brisbane, Queensland, Australia 4006</p> <p>Contact: Elissa Garling - Business Development Manager - Retail Phone: (202) 521-2555 Fax: (202) 521-2699 Email: <a href="mailto:egarling@mlana.com">egarling@mlana.com</a></p>	<p><u>Beef &amp; Sheepmeat certified by MSA™ as Eating Quality Assured for: Tenderness, Juiciness, and Flavor.</u></p> <ul style="list-style-type: none"> <li>• <u>Sheepmeat Eating Quality</u> <ul style="list-style-type: none"> <li>○ Pathways have been developed to reduce the variation in sheepmeat eating quality.</li> </ul> </li> <li>• <u>Beef Eating Quality</u> <ul style="list-style-type: none"> <li>○ Beef grading program has been developed to predict the eating quality of beef.</li> </ul> </li> </ul>	<p><b>Livestock:</b> <i>Cattle (Beef) &amp; Lamb</i></p>	<p>PVP Certificate No.: PV5349EEA</p> <p>Effective Date: October 21, 2012</p> <p>Renewal Date: January 31, 2017</p>





## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Mountain States Rosen, LLC</b> 355 Food Center Drive C-16 Bronx, NY 10474  Contact: Lorenzo Arguello Phone: (800)-872-5262 Email: <a href="mailto:lorenzo@rosenlamb.com">lorenzo@rosenlamb.com</a>	<b>Veal Carcass:</b> <ul style="list-style-type: none"> <li>• <u>PVP veal carcasses will be USDA Prime or USDA Choice</u></li> <li>• <u>Carcasses are split between the 11<sup>th</sup> &amp; 12<sup>th</sup> rib exposing the <i>longissimus dorsi</i>. (The foresaddle/hindsaddle split is due to common veal cut specifications.)</u></li> <li>• <u>Carcasses are segregated by weight range (260-320 lbs.)</u></li> <li>• <u>Grid ribeye size (<i>longissimus dorsi</i>) must be 7.0-8.0 square inches</u></li> <li>• <u>Ribeye color is evaluated. The ribeye color must be 1 (pale pink), 2 (slightly pale pink), or 3 (pale grayish pink) based on the Pork Quality Color Standards (National Pork Producers Council)</u></li> <li>• <u>Carcasses qualifying for all parameters described above (under veal carcass) will be tagged as conforming in order to distinguish between conforming &amp; non-conforming carcasses.</u></li> </ul> <b>Lamb Carcass:</b> <ul style="list-style-type: none"> <li>• <u>Approved lamb carcasses will:</u> <ul style="list-style-type: none"> <li>○ <u>Be US Choice or US Prime</u></li> <li>○ <u>Classify as lamb</u></li> <li>○ <u>Have a 1, 2, or 3 yield grade</u></li> </ul> </li> <li>• <u>Carcasses will be segregated by weight range (65-85 lbs.)</u></li> <li>• <u>Carcasses qualifying for all parameters described above (under veal carcass) will be tagged as conforming in order to distinguish between conforming &amp; non-conforming carcasses.</u></li> </ul>	<b>Livestock:</b> <i>Veal &amp; Lamb</i>  <b>Location(s):</b> <i>Meat Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ <i>Mountain States Rosen, LLC, Bronx, NY, Est. 5157;</i></li> <li>▪ <i>Mountain States Rosen, LLC, Greeley, CO, Est. 19652</i></li> </ul> <b>Service(s):</b> <i>Carcasses are certified by a USDA AMS Agent to meet the carcass requirements.</i>	PVP Certificate No.: PV5336JSA  Effective Date: January 12, 2016  Renewal Date: July 12, 2016





## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Naturally Recycled Proteins of Indiana, LLC</b> 4 McGeath Boulevard Montpelier, IN 47359 Phone: (765) 728-2510 Email: <a href="mailto:dvogt@nrpin.com">dvogt@nrpin.com</a> Contact: David Vogt	<ul style="list-style-type: none"> <li>Naturally Recycled Proteins</li> </ul>	<b>Poultry:</b> Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PVP4050JGS Rev1  Effective Date: August 03, 2015  Renewal Date: October 31, 2015
<b>Naturally Recycled Proteins</b> 33460 170 <sup>th</sup> Street Steamboat Rock, Iowa 50672 Phone: (641) 868-2691 Email: <a href="mailto:rmullins@webild.com">rmullins@webild.com</a> Contact: Ronnie Mullins	<ul style="list-style-type: none"> <li>Naturally Recycled Proteins</li> </ul>	<b>Poultry:</b> Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PVP5085RLH  Effective Date: April 03, 2015  Renewal Date: April 03, 2016
<b>Naturally Recycled Proteins</b> 58555 Hwy 35 Wakefield, Nebraska 68784 Phone: (402) 287-9176 Email: <a href="mailto:bboeshart@webild.com">bboeshart@webild.com</a> Contact: Brian Boeshart	<ul style="list-style-type: none"> <li>Naturally Recycled Proteins</li> </ul>	<b>Poultry:</b> Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PVP5037RLH  Effective Date: Feb. 20, 2015  Renewal Date: Feb. 20, 2016
<b>Peco Foods, Inc.</b> 3701 Kauloosa Avenue Tuscaloosa, AL 35401  Contact: Curtis Stell Phone: (601) 670-9328 Email: <a href="mailto:cstell@pecofoods.com">cstell@pecofoods.com</a>	<ul style="list-style-type: none"> <li>No antibiotics will be used on program birds (NAE)</li> <li>All vegetarian diet</li> <li>USA Source Verified</li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Growers, Feed Mill and Harvest/Processing facility</i>  Harvest/Processing Facility: <i>Peco Foods, Inc., Tuscaloosa, AL, Est. P-6504</i>	PVP Certificate No.: PV6011ACA  Effective Date: January 11, 2016  Renewal Date: July 11, 2016
<b>Perdue Foods LLC</b> <b>Accomac Complex (P-7903)</b> 22520 Lankford Highway Accomac, Virginia 23301 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b>Perdue Brand</b>  <ul style="list-style-type: none"> <li><a href="#">All Vegetarian Diet</a></li> <li><a href="#">No Animal By-Products</a></li> <li><a href="#">Poultry Care 1/</a></li> <li><a href="#">Raised Cage Free</a></li> <li><a href="#">Tenderness Guaranteed 2/</a></li> <li><a href="#">No Antibiotics Ever</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Production and Processing Facilities</i>	PVP Certificate No. PVP5123BCF  Effective Date: August 05, 2015  Renewal Date: August 05, 2016




## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> <b>Cromwell Complex (P-19112)</b> 489 Cromwell Road Beaver Dam, Kentucky 42333 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue and Harvestland Brand</u></b>   <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> </ul>	<b>Poultry:</b> <i>Broilers, Roasters</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Production and Processing Facilities</i>	PVP Certificate No. PV6032BAA  Effective Date: February 23, 2016  Renewal Date: February 23, 2017
<b>Perdue Foods LLC</b> <b>Dillon Complex (P-18285)</b> 2047 Highway 9 Dillon, South Carolina 29536 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Production and Processing Facilities</i>	PVP Certificate No. PV5265JGS  Effective Date: October 01, 2015  Renewal Date: October 01, 2016
<b>Perdue Foods LLC</b> <b>Draper Valley Farms (P-6058)</b> 1000 Jason Lane Mount Vernon, WA 98237 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> <li>• <a href="#">Made with Chicken raised in the USA</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Production and Processing Facilities</i>	PVP Certificate No. PV6039BBA  Effective Date: March 8, 2016  Renewal Date: September 8, 2016

## Official Listing of Approved USDA Process Verified Programs




Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> <b>Georgetown Complex (P-2178)</b> 20621 Savannah Road Georgetown, Delaware 19947 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul>	<b>Poultry:</b> <i>Roasters</i>  <b>Location(s):</b> <i>Hatchery, Production and Processing Facilities</i>	PVP Certificate No. PVP5152BCF  Effective Date: August 05, 2015  Renewal Date: August 05, 2016
<b>Perdue Foods LLC</b> <b>Lewiston Complex (P-9197)</b> 3539 Governors Road Lewiston, North Carolina 27849 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue and Harvestland Brand</u></b>   <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Production and Processing Facilities</i>	PVP Certificate No. PVP4104JGS Rev 1  Effective Date: July 31, 2015  Renewal Date: July 31, 2016
<b>Perdue Foods LLC</b> <b>Milford Complex (P-1318)</b> 255 North Rehobeth Boulevard Milford, Delaware 19963 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Production and Processing Facilities</i>	PVP Certificate No. PVP5131ER  Effective Date: May 27, 2015  Renewal Date: August 05, 2016

## Official Listing of Approved USDA Process Verified Programs




Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> <b>Perry Complex (P-21234)</b> 250 Georgia Highway 247 Spur Perry, Georgia 31069 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Harvestland Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> </ul> <b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Production and Processing Facilities</i>	PVP Certificate No. PV5257JLH  Effective Date: October 02, 2015  Renewal Date: October 02, 2016
<b>Perdue Foods LLC</b> <b>Rockingham Complex (P-1243)</b> 416 South Long Drive Rockingham, North Carolina 28379 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> </ul>	<b>Poultry:</b> <i>Roasters</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Production and Processing Facilities</i>	PVP Certificate No. PVP4195JGS Rev 1  Effective Date: July 31, 2015  Renewal Date: July 31, 2016





## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> <b>Salisbury Complex (P-764)</b> 521 Willow Street Salisbury, Maryland 21802 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul>	<b>Poultry:</b> <i>Broilers, Cornish Hens</i>  <b>Location(s):</b> <i>Hatchery, Production and Processing Facilities</i>	PVP Certificate No. PVP5154BCF  Effective Date: August 05, 2015  Renewal Date: August 05, 2016
<b>Perdue Foods LLC</b> <b>Washington Complex (P-286)</b> 65 S. 200 W. Washington, IN 47501 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a> (Chicken Only)</li> </ul>	<b>Poultry:</b> <i>Turkeys, Chicken (Further Processing Only)</i>  <b>Location(s):</b> <i>Hatchery, Production and Processing Facilities</i>	PVP Certificate No. PV5104JGS Rev. 1  Effective Date: November 09, 2015  Renewal Date: June 04, 2016
<b>Perdue Foods LLC</b> <b>Bridgewater Facility (P-369)</b> 100 Quality Street Bridgewater, Virginia 22812 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul>	<b>Location(s):</b> <i>Further Processing Facility</i>	PVP Certificate No. PVP5069EDM  Effective Date: April 03, 2015  Renewal Date: April 03, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> <b>Concord Facility (P-9099)</b> 862 Harris Street, NW Concord, North Carolina 28025 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b>Perdue Brand</b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul>	<b>Location(s):</b> <i>Further Processing Facility;</i>	PVP Certificate No. PVP4199JGS Rev 1  Effective Date: July 31, 2015  Renewal Date: July 31, 2016
<b>Perdue Foods LLC</b> <b>Gainesville Complex (P-2617)</b> 1155 Candler Road, Gainesville, Georgia 30504 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b>Perdue Brand</b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul>	<b>Location(s):</b> <i>Further Processing Facility;</i>  Gold Creek Foods (P-27505A), Gainesville, GA- RTC Processing	PVP Certificate No. PV5280JLH  Effective Date: October 20, 2015  Renewal Date: October 20, 2016
<b>Perdue Foods LLC</b> <b>Monterey Facility (P-11507)</b> 2300 Industrial Drive Monterey, Tennessee 38574 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b>Perdue Brand</b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul>	<b>Location(s):</b> <i>Further Processing Facility</i>	PVP CertificateNo.PV5302BAA  Effective Date: November 02, 2015  Renewal Date: December 31, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> <b>Perry Facility (P-33994)</b> 240 Georgia Highway 247 Spur Perry, Georgia 31069 Phone: (410) 543-3309 Email: <a href="mailto:Bruce.Stewart-Brown@Perdue.com">Bruce.Stewart-Brown@Perdue.com</a> Contact: Dr. Bruce Stewart-Brown	<b>Harvestland Brand</b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul> <b>Perdue Brand</b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul>	<b>Location(s):</b> <i>Further Processing Facility</i>	PVP Certificate No. PV5257JLH  Effective Date: October 02, 2015  Renewal Date: October 02, 2016
<b>Pilgrims Corporation</b> 1591 Broad Street Chattanooga, TN 37408  Contact: Amy Szadziwicz Phone: (903) 767-6402 Email: <a href="mailto:amy.szadziwicz@pilgrims.com">amy.szadziwicz@pilgrims.com</a>	<ul style="list-style-type: none"> <li>• Chickens Raised With No Antibiotics Ever</li> </ul>	<b>Poultry - Broilers</b>  <b>Locations-</b> Hatcheries, Feed Mill, Production, Processing and Further Processing Facilities.	PVP Certificate No. PV5337BAA  Effective Date: December 17, 2015  Renewal Date: June 30, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Ranchers Connecting Ranchers, LLC</b> 39244 Kiowa Bennett Road Kiowa, CO 80117  Contact: RaeMarie Gordon-Knowles Phone: (303) 621-7747 Email: <a href="mailto:RaeMarie@ranchersconnectingranchers.com">RaeMarie@ranchersconnectingranchers.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">Age Verification</a></li> <li>• <a href="#">Source Verification</a></li> <li>• <a href="#">Never Ever 3 (NE3)</a></li> <li>• <a href="#">Non-Hormone Treated Verified Beef Cattle (NHTC)</a> with approval number PV5174LLA</li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers</i>  <b>Service(s):</b> <i>Program Compliant Tags</i>	PVP Certificate No.: PV5174LLA Rev 01  Effective Date: June 23, 2015  Renewal Date: March 23, 2016
<b>Red Angus Association of America Red Angus Feeder Calf Certification Program</b> 4201 North Interstate 35 Denton, Texas 76207-3415  Contacts: Gary Fike, Director of Commercial Marketing Email: <a href="mailto:gary@redangus.org">gary@redangus.org</a>  Katie Teague, Tag Program Coordinator Email: <a href="mailto:katie@redangus.org">katie@redangus.org</a>  Phone: (940) 387-3502 Fax: (888) 829-6069	<ul style="list-style-type: none"> <li>▪ <a href="#">Feeder Calf Certification Program (FCCP):</a> <ul style="list-style-type: none"> <li>○ <a href="#">Traceable to at least 50% Red Angus Bloodlines</a></li> <li>○ <a href="#">Source Verified to the ranch of origin</a></li> <li>○ <a href="#">Age Verified (Group)</a></li> </ul> </li> <li>▪ <a href="#">Allied Access Program (AA)</a> <ul style="list-style-type: none"> <li>○ <a href="#">Source and Age Verification</a></li> </ul> </li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers &amp; Feedyards</i>  <b>Service(s):</b> <i>Program Compliant Tags</i>	PVP Certificate No.: PV5029ZZA  Effective Date: September 1995  Renewal Date: December 31, 2015 Extension Date: March 31, 2016
<b>Safeway Inc.</b> 5918 Stoneridge Mall Road Pleasanton, California 94588  Contact: Jim Sheeran, Vice President – Meat Phone: (925) 467-3579 Email: <a href="mailto:Jim.Sheeran@Safeway.com">Jim.Sheeran@Safeway.com</a>	<ul style="list-style-type: none"> <li>▪ Aging                             <ul style="list-style-type: none"> <li>○ 95% of covered middle meats (on an annual average) are to be aged at least 11 days from day of pack.</li> </ul> </li> <li>▪ Tenderness                             <ul style="list-style-type: none"> <li>○ Statistically verified (P&lt;0.05) to meet the specifications of the ASTM International Standard, ASTM 2925-11 or product provided by a vendor that is labeled "USDA Certified Tender".</li> </ul> </li> <li>▪ <a href="#">Tenderness Validation Process</a></li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Harvest and Fabrication Facilities, Distribution Centers, and Retail Facilities</i>	PVP Certificate No: PV4125DDA Rev 03  Effective Date: July 23, 2013  Renewal Date: June 1, 2015 Extension Date: June 1, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	<ul style="list-style-type: none"> <li>▪ Humane Animal Handling Audit Program <ul style="list-style-type: none"> <li>○ Humane Animal Handling audits are conducted annually.</li> <li>○ Audits pass per American Meat Institute Standards.</li> </ul> </li> </ul>		
<b>Safeway Inc. Tenderness Laboratory</b> 6900 S. Yosemite St. Centennial, CO 80112  Contact: Cathy East, Group Director Perishables Phone: (303) 843-7645 Email: <a href="mailto:Cathy.East@Safeway.com">Cathy.East@Safeway.com</a>	<ul style="list-style-type: none"> <li>▪ <u>Tenderness</u> <ul style="list-style-type: none"> <li>○ Certified tender to ASTM Standard F2925-11, Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef</li> </ul> </li> <li>• <u>Tenderness Validation Process</u></li> </ul>	<b>Livestock:</b> Cattle (Beef)  <b>Service(s):</b> <i>tenderness testing</i>	PVP Certificate No: PV4125DDA Rev 03  Effective Date: July 23, 2013  Renewal Date: June 1, 2015 Extension Date: June 1, 2016
<b>Salmon Creek Farms Marketing Association</b> 2072 Orchard Drive East Twin Falls, ID 83301  Contact: Beth Patten, Executive Director Phone: (208) 733-0980 Email: <a href="mailto:beth@salmoncreekfarms.com">beth@salmoncreekfarms.com</a>	<ul style="list-style-type: none"> <li>• <u>All market hogs can be source verified to Salmon Creek Farms Marketing Association (SCFMA) partner farms.</u></li> <li>• <u>Use of the Beta-adrenergic agonist, Paylean (Ractopamine) is prohibited in the production of hogs.</u></li> <li>• <u>No rendered animal proteins including meat meal, bone meal, or blood meal are used in the production of hogs.</u></li> <li>• All hogs are sourced from <u>PQA Plus</u> certified producers.</li> <li>• SCFMA performs meat quality evaluations.</li> </ul>	<b>Livestock:</b> <i>Pork</i>  <b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers)</i>  <i>Facilities including: Independent Meat Company, Twin Falls, ID, Est. 226</i>	PVP Certificate No.: PV5153ADA  Effective Date: December 12, 2006  Renewal Date: June 12, 2016
<b>Samson, LLC</b> 2204 14 <sup>th</sup> Street Columbus, NE 68601 Contact: Jordan Mueller Phone: (402) 606-4096 Email: <a href="mailto:jordan@samson-inc.com">jordan@samson-inc.com</a>	<b>4 Graduated Levels of Verification:</b> <ul style="list-style-type: none"> <li>• <u>Source Verified Beef Cattle</u></li> <li>• <u>Age &amp; Source Verified Beef Cattle</u></li> <li>• <u>Age, Source, &amp; Non-Hormone Treated Verified Beef Cattle (NHTC)</u> with approval number NH5306NNA</li> <li>• <u>Age, Source, NHTC &amp; Never Ever 3</u></li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers, Dairy Calf Ranches, Feedyards, &amp; Auction Markets</i>  <b>Service(s):</b> <i>Program Compliant Tags</i> <i>Offsite Tagging Locations</i>	PVP Certificate No.: PV5259NNA  Effective Date: August 8, 2006  Renewal Date: September 30, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	<p><b>4 Verification Points to supplement the base levels:</b></p> <ul style="list-style-type: none"> <li>• <a href="#">Livestock Feeding Claims</a> Audit Program (High Quality Beef with approval number PV9013NNA; <a href="#">Never Fed Beta Agonists</a>)</li> <li>• <a href="#">Beef Quality Assurance</a></li> <li>• <a href="#">Vet Quality Assurance (+)</a></li> <li>• <a href="#">Breed Verification</a></li> </ul>	<p><b>Facilities:</b> 101 Livestock Market in Aromas, CA for Age, Source, and NHTC; Atkinson Livestock Market in Atkinson, NE for Age, Source, and NHTC; Central Livestock Association in Albany, MN for Age, Source, and NHTC; Elgin Livestock Sales, Inc. in Elgin, NE for Age, Source, and NHTC; Ericson-Spalding Livestock Market in Ericson, NE for Age, Source, and NHTC; Faith Livestock Commission Company in Faith, SD for Age, Source, NHTC and NE3; Fort Pierre Livestock Auction, Inc. in Fort Pierre, SD for Age, Source, NHTC and NE3; Herreid Livestock Market in Herreid, SD for Age, Source, and NHTC; Hub City Livestock in Aberdeen, SD for Age, Source, NHTC and NE3; Huron Continental Marketing in Huron, SD for Age, Source, NHTC and NE3; Lake Region Livestock in Devils Lake, ND for Age, Source, NHTC and NE3; Lamon Livestock Auction in Lamon, IA for Age, Source, and NHTC; Livestock Exchange LLC in Brush, CO for Age, Source, NHTC and NE3; Magness Livestock Auction in Huron, SD for Age, Source and NHTC; Mitchell Livestock in Mitchell, SD for Age, Source, NHTC, and NE3; Mobridge Livestock Market in Mobridge, SD for Age, Source and NHTC; Napoleon Livestock Auction in Napoleon, ND for Age, Source, and NHTC; North Platte Livestock Market in North Platte, NE for Age, Source, and NHTC; Philip Livestock Market in Philip, SD for Age, Source, and NHTC; Riverton Livestock Auction in Riverton, WY for Age, Source and NHTC; Sioux Falls Regional Livestock in Worthing, SD for Age, Source and NHTC; St. Onge Livestock in St. Onge, SD for Age, Source, and NHTC; Tri State Livestock Commission in McCook, NE for Age, Source, and NHTC; Turlock Livestock Auction in Turlock, CA for Age, Source, NHTC and NE3; United Producers Inc in Maryville, MO for Age, Source, NHTC and NE3; Valentine Livestock Auction in Valentine, NE for Age, Source, and NHTC; Western Slope Livestock Auction in Loma, CO for Age, Source, and NHTC; Yankton Livestock Market in Yankton, NE for Age, Source, and NHTC.</p>	



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Seaboard Foods</b> 2700 NE 28 <sup>th</sup> Street Guyman, OK  Triumph Foods Packing Company St. Joseph, MO  Contacts: David Eaheart, Headquarters Coordinator Phone: (913) 261-2600 Email: <a href="mailto:processverified@seaboardpork.com">processverified@seaboardpork.com</a>  Dr. Robert Elder, Director HACCP & Food Safety Phone: (913) 338-9601 Email: <a href="mailto:Rob_Elder@seaboardfoods.com">Rob_Elder@seaboardfoods.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">Meat Quality</a></li> <li>• <a href="#">Animal Handling</a></li> <li>• <a href="#">Source Verification</a></li> <li>• <a href="#">EV Program for Pork to the Russian Federation</a></li> <li>• <a href="#">Never Fed Beta Agonists Program</a></li> </ul>	<b>Livestock:</b> <i>Pork</i>  <b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers)</i>  <b>Facilities:</b> <ul style="list-style-type: none"> <li>▪ <i>Seaboard Foods, Guymon, OK, Est. 13597;</i></li> <li>▪ <i>Triumph Foods, St. Joseph, MO, Est. 31965</i></li> </ul>	PVP Certificate No.: PV5230AJA  Effective Date: June 22, 2004  Renewal Date: August 18, 2016
<b>Smithfield-Farmland</b> 11500 N.W. Ambassador Drive Kansas City, MO 64153  Contact: Ann McDonald, Management Representative Phone: (515) 986-0637 Email: <a href="mailto:ammcdonald@farmland.com">ammcdonald@farmland.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">All pigs are traceable to farm of origin.</a></li> <li>• <a href="#">All pigs are born and raised in the United States of America.</a></li> <li>• <a href="#">Pigs are managed using an On-Farm Food Safety Based Control System (PQA+).</a></li> <li>• <a href="#">Use of an Animal Handling Program at plants, Transport to Plants (TQA) and PQA+ Site Status Good Production Practice (GPP) #9 — provide proper swine care to improve swine well-being.</a></li> <li>• <a href="#">ISO 14001 Certificates of Registration for Environmental Management Systems at Plants.</a></li> <li>• <a href="#">Pigs used to produce product for the Russian Federation will comply with AMS QAD 1030V requirements for pork plants exporting to the Russian Federation.*</a></li> <li>• <a href="#">Pigs used to produce products for the Never Fed Beta Agonists</a></li> </ul>	<b>Livestock:</b> <i>Pork</i>  <b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers)</i>  <b>Meat Processing Facilities including:</b> <i>Est. 717, Denison, IA;</i> <i>Est. 717CR, Crete, NE;</i> <i>Est. 320M, Milan, MO;</i> <i>Est. 717M, Monmouth, IL;</i> <i>Est. 17D, Sioux Falls, SD;</i> <i>Est. 221A, Smithfield, VA*;</i> <i>Est. 18079, Tar Heel, NC*;</i> <i>Est. 413, Clinton, NC*</i> <i>*Only Est. 18079, 413 and 221A are approved for the Pork to Russia QAD 1030V Program</i>	PVP Certificate No.: PV5057ACA  Effective Date: March 31, 2014  Renewal Date: March 31, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	<u>Program</u> will comply with AMS QAD 1007 requirements, and are subject to testing for residues from this compound.		
<b>Sterling Solutions, LLC</b> a division of Where Food Comes From, Inc. 221 Wilcox Street, Suite A Castle Rock, CO 80104  Contact: Susan Morse, Program Manager Phone: (714) 742-4801 Email: <a href="mailto:smorse@sterlingtraceback.com">smorse@sterlingtraceback.com</a>	<ul style="list-style-type: none"> <li>• <u>Source Verified</u></li> <li>• <u>Age Verified</u></li> <li>• <u>Traceable from birth through harvest and fabrication.</u></li> <li>• <u>Never Ever 3 (NE3)</u> <ul style="list-style-type: none"> <li>○ No antibiotics</li> <li>○ No growth promotants</li> <li>○ No animal by-products</li> </ul> </li> <li>• <u>Non-Hormone Treated Cattle (NHTC) Program</u> with approval number PV1245CCA</li> <li>• <u>Never Fed Beta Agonists</u></li> <li>• Animal Care and Handling</li> <li>• <u>European Union (EU) &amp; Switzerland High Quality Beef Feeding Claim</u> with approval number PV3231ADA.</li> </ul>	<b>Livestock:</b> <i>Cattle (Beef &amp; Dairy)</i>  <b>Location(s):</b> <i>Producers, Feedyards, &amp; Dairy Calf Ranches</i>  <i>Meat Processing Facilities including: JBS Swift, Est. 628, Hyrum, UT</i>  <b>Service(s):</b> <i>Program Compliant Tags</i>	PVP Certificate No.: PV4338ADA Rev 02  Effective Date      December 16, 2003  Renewal Date:      December 17, 2015
<b>SunOpta Grains and Foods, Inc.</b> 7301 Ohms Lane, Suite 600 Edina, MN 55439 website: <a href="http://www.sunopta.com">www.sunopta.com</a>  Contact: Lisa Robinson Phone: (952) 838-3243 Email: <a href="mailto:Lisa.Robinson@sunopta.com">Lisa.Robinson@sunopta.com</a>	<ul style="list-style-type: none"> <li>• <u>Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).</u></li> </ul>	<b>Services:</b> Specializing in the sourcing, processing and packaging of non-GMO/Non-GE food products, integrated from seed through packaged products.	PVP Certificate No.: PV5286DDA Rev 01  Effective Date:      February 23, 2015  Renewal Date:      April 13, 2016
<b>SunOpta Grains and Foods, Inc.</b> 3824 SW 93 <sup>rd</sup> Street Hope, MN 56046  Contact: Lisa Robinson Phone: (952) 838-3243 Email: <a href="mailto:Lisa.Robinson@sunopta.com">Lisa.Robinson@sunopta.com</a>	<ul style="list-style-type: none"> <li>• <u>Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).</u></li> </ul>	<b>Grains:</b> <i>Corn and Soybeans</i>  <b>Location(s):</b> <i>Grain Handling &amp; Processing Facility</i>	PVP Certificate No.: PV5286DDA Rev 01  Effective Date:      February 23, 2015  Renewal Date:      April 13, 2016


## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	<a href="#">Additional Information on SunOpta's PVP Points at the Hope facility</a>		
<b>SunOpta Grains and Foods, Inc.</b> 601 3 <sup>rd</sup> Avenue West Alexandria, MN 56308  Contact: Lisa Robinson Phone: (952) 838-3243 Email: <a href="mailto:Lisa.Robinson@sunopta.com">Lisa.Robinson@sunopta.com</a>	<ul style="list-style-type: none"> <li><a href="#">Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).</a></li> </ul>	<b>Products:</b> Soy Base, Soy Powder, and Soy Fiber  <b>Location(s):</b> Processing Facility	PVP Certificate No.: PV5286DDA Rev 01  Effective Date: February 23, 2015  Renewal Date: April 13, 2016
<b>SunOpta Grains and Foods, Inc.</b> 3915 Minnesota Street Alexandria, MN 56038  Contact: Lisa Robinson Phone: (952) 838-3243 Email: <a href="mailto:Lisa.Robinson@sunopta.com">Lisa.Robinson@sunopta.com</a>	<ul style="list-style-type: none"> <li><a href="#">Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).</a></li> </ul>	<b>Products:</b> Soymilk  <b>Location(s):</b> Processing Facility	PVP Certificate No.: PV5286DDA  Effective Date: February 23, 2015  Renewal Date: April 13, 2016
<b>SunOpta Grains and Foods, Inc.</b> 616 6 <sup>th</sup> Avenue W Cresco, IA 52136  Contact: Lisa Robinson Phone: (952) 838-3243 Email: <a href="mailto:Lisa.Robinson@sunopta.com">Lisa.Robinson@sunopta.com</a>	<ul style="list-style-type: none"> <li><a href="#">Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).</a></li> </ul>	<b>Grains:</b> Corn  <b>Location(s):</b> Processing Facility	PVP Certificate No.: PV5328EEA  Effective Date: November 24, 2015  Renewal Date: May 24, 2016
<b>SunOpta Grains and Foods, Inc.</b> 555 Mariposa Road Modesto, CA 95354  Contact: Lisa Robinson Phone: (952) 838-3243 Email: <a href="mailto:Lisa.Robinson@sunopta.com">Lisa.Robinson@sunopta.com</a>	<ul style="list-style-type: none"> <li><a href="#">Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).</a></li> </ul>	<b>Products:</b> Soymilk  <b>Location(s):</b> Processing Facility	PVP Certificate No.: PV6012DDA  Effective Date: January 12, 2016  Renewal Date: July 12, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>TechniTrack, LLC</b> 5403 S. Bell Drive Chandler, AZ 85249 website: <a href="http://www.technitrack.com">www.technitrack.com</a>  Contacts: Greg Hull, Technical & Customer Service; John Sparks IV – Quality Manager Phone: (602) 769-9820; (602) 989-8817 Email: <a href="mailto:gchullfs@cox.net">gchullfs@cox.net</a> ; <a href="mailto:Greg@TechniTrack.com">Greg@TechniTrack.com</a> ; <a href="mailto:jsparksIV@aol.com">jsparksIV@aol.com</a> ; <a href="mailto:John@TechniTrack.com">John@TechniTrack.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">Source and Age Verification of cattle</a></li> <li>• <a href="#">Never Ever 3 (NE3) Verification</a></li> <li>• <a href="#">Non-Hormone Treated Cattle (NHTC)</a> Verification with approval number PV0320ACA</li> <li>• <a href="#">Grass (Forage) Fed</a>;</li> <li>• Data Service Provider</li> </ul>	<b>Livestock:</b> <i>Cattle (Beef &amp; Dairy)</i>  <b>Location(s):</b> <i>Calf Ranches, Farmer Feeders, Backgrounders/Stockers, &amp; Feedlots</i>  <b>Service(s):</b> <i>Data Service Provider</i>	PVP Certificate No.: PV5131ADA  Effective Date: May 26, 2009  Renewal Date: May 11, 2016
<b>Tecumseh Poultry, LLC</b> 13151 Dovers Street Waverly, Nebraska 68462 Phone: (402) 786-1000 Email: <a href="mailto:arodriguez@smartchicken.com">arodriguez@smartchicken.com</a> Contact: Ana Rodriguez	<ul style="list-style-type: none"> <li>• <a href="#">Pure Air Chilled, No Added Water 1/</a></li> </ul> 1/ Defined as using cold, HEPA-filtered, forced air to chill product without the use of water.	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Processing Facility</i>	PVP Certificate No. PVP4007RLH  Effective Date: January 7, 2014  Renewal Date: January 7, 2016
<b>Tyson Foods, Inc.</b> <b>Glen Allen Complex</b> 13264 Mountain Road Glen Allen, Virginia 23059 Phone: (804) 798-8357 Email: <a href="mailto:Allison.henry@tyson.com">Allison.henry@tyson.com</a> Contact: Allison Henry	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Processing Facility</i>	PVP Certificate No. PV5013JGS  Effective Date: February 02, 2015  Renewal Date: February 02, 2016
<b>Tyson Foods, Inc.</b> 275 County Road 278 Hope, AR 71801  Phone: (479) 290-3876 Email: <a href="mailto:Joe.Harmon@tyson.com">Joe.Harmon@tyson.com</a> Contact: Joe Harmon	<ul style="list-style-type: none"> <li>• No Antibiotics Important to Human Medicine</li> <li>• USA Source Verified</li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i>  Harvest/Processing Facility: <i>Tyson Foods, Inc., Hope, AR, Est. P-7156</i>	PVP Certificate No.: PV6074BAA  Effective Date: March 23, 2016  Renewal Date: September 23, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 100 East Cassady Nashville, AR 71852  Phone: (479) 290-3876 Email: <a href="mailto:Joe.Harmon@tyson.com">Joe.Harmon@tyson.com</a> Contact: Joe Harmon	<ul style="list-style-type: none"> <li>No Antibiotics Important to Human Medicine</li> <li>USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Growers, Feed Mill and Production and Processing Facilities  Harvest/Processing Facility: Tyson Foods, Inc., Nashville, AR, Est. P-7100	PVP Certificate No.: PV6075BFA  Effective Date: March 23, 2016  Renewal Date: September 23, 2016
<b>Tyson Foods, Inc.</b> 2800 East Tyson Drive Union City, TN 38261  Phone: (479) 290-3876 Email: <a href="mailto:Joe.Harmon@tyson.com">Joe.Harmon@tyson.com</a> Contact: Joe Harmon	<ul style="list-style-type: none"> <li>No Antibiotics Important to Human Medicine</li> <li>USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Growers, Feed Mill and Production and Processing Facilities  Harvest/Processing Facility: Tyson Foods, Inc., Union City, TN, Est. P-19636	PVP Certificate No.: PV6047BAA  Effective Date: March 8, 2016  Renewal Date: September 8, 2016
<b>Tyson Foods, Inc.</b> <b>Wilkesboro Complex</b> 1600 River Street Wilkesboro, North Carolina 28697 Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a> Contact: John Elliott	<b>Nature Raised Farms Brand</b>    <ul style="list-style-type: none"> <li><a href="#">Humanely Raised 1/</a></li> <li><a href="#">100% Vegetarian Diet</a></li> <li><a href="#">Raised Cage Free</a></li> <li><a href="#">No Antibiotics Ever</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Production and Processing Facilities	PVP Certificate No. PVP5153EDM  Effective Date: August 05, 2015  Renewal Date: August 05, 2016
<b>Tyson Fresh Meats</b> 800 Stevens Port Drive Dakota Dunes, SD 57049  Contact: Lora Wright, Regional Manager FSQA Phone: (605) 235-3734 Email: <a href="mailto:lora.wright@tyson.com">lora.wright@tyson.com</a>	<ul style="list-style-type: none"> <li>Export products are produced under a Quality Management System meeting the <a href="#">EV Program for Pork to the Russian Federation</a>.</li> <li>Ractopamine-free products are produced under a Quality Management System meeting the requirements outlined in <a href="#">Quality Systems Verification Program (QSVP) Never Fed Beta-Agonist Program</a></li> </ul>	<b>Livestock: Pork</b>  <b>Location(s): Facilities:</b> Tyson Fresh Meats <ul style="list-style-type: none"> <li>Columbus Junction, IA, Est. 244L</li> <li>Logansport, IN, Est. 244I</li> <li>Madison, NE, Est. 244M</li> <li>Perry, IA, Est 244P</li> <li>Storm Lake, IA, Est. 244</li> <li>Waterloo, IA, Est. 244W</li> </ul>	PVP Certificate No.: PV5243NNA Rev 01  Effective Date: March 9, 2010  Renewal Date: August 31, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Validus Verification Services, LLC</b> Animal Welfare Review (Dairy) Program (AWRD) 10538 Justin Drive Urbandale, IA 50322  Contact: Matt Jones, Director of Audits and Assessments Phone: (515) 278-8002 Fax: (515) 278-8011 Email: <a href="mailto:jonesm@validuservices.com">jonesm@validuservices.com</a>	<ul style="list-style-type: none"> <li>• <b>Data System:</b> Data storage of information generated from the pre-visit and on-site farm processes;</li> <li>• <b>Assessment:</b> Educational-based interaction with the producer or producer-representative regarding program focus areas; and</li> <li>• <b>Audit:</b> <u>Verification that program focus areas are within audit parameters for the producer or producer-representative.</u></li> </ul>	<b>Livestock:</b> <i>Cattle (Dairy)</i>  <b>Location(s):</b> <i>Producers, Feedyards, &amp; Dairy Processing Facilities</i>	PVP Certificate No.: PV5048NNA  Effective Date: April 19, 2005  Renewal Date: April 22, 2016
<b>Verified Beef, LLC</b> 209 South 19 <sup>th</sup> Street Suite 3 Bozeman, MT 59718  Contact: Duane Gangwish, Quality Control Manager Phone: (406) 867-2333 Email: <a href="mailto:duane@verifiedbeef.net">duane@verifiedbeef.net</a> ; <a href="mailto:pvp@verifiedbeef.net">pvp@verifiedbeef.net</a>	<ul style="list-style-type: none"> <li>• <u>Age Verification (individual animal or group)</u></li> <li>• <u>Source/Premise Verification (individual animal or group)</u></li> <li>• <u>Non-Hormone Treated Cattle (NHTC) Program</u> with approval number PV8316MMA</li> <li>• <u>Grass Fed</u></li> <li>• <u>Never Ever 3 (NE3)</u></li> <li>• <u>Cattle Care &amp; Handling in accordance with BQA Guidelines</u></li> <li>• <u>Calf Management</u></li> </ul>	<b>Livestock:</b> <i>Cattle</i>  <b>Location(s):</b> <i>Feedlots (NHTC only), Producers, Stockers &amp; Calf Ranches</i>  <b>Services:</b> <i>Program Compliant Tags</i>	PVP Certificate No. PV5236ZZA  Effective Date: March 26, 2008  Renewal Date: September 26, 2016
<b>Zoetis</b> <i>Pork Business Unit</i> 100 Campus Drive Florham Park, NJ 07932  Contact: Jeffrey Friese, Improvest® Quality Operations Manager Phone: (952) 236-8074 Email: <a href="mailto:jeffrey.friese@zoetis.com">jeffrey.friese@zoetis.com</a>	<b>Improvest® PVP</b> <ul style="list-style-type: none"> <li>• <u>Veterinarian prescription in place for flow of pigs being certified.</u></li> <li>• <u>Trained and certified technicians administer product.</u></li> <li>• <u>Timing of dosing and marketing of pigs for harvest per product label.</u></li> <li>• <u>Quality Assurance (QA) inspection completed by technical specialist.</u></li> </ul>	<b>Livestock:</b> <i>Pork</i>  <b>Location(s):</b> <i>Swine finishing farms</i>	PVP Certificate No. PV4246ZZA Rev 03  Effective Date: November 12, 2012  Renewal Date: September 30, 2015 Extension Date: March 31, 2016



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Zoetis Genetics</b> 333 Portage Street Kalamazoo, MI 49007 <a href="http://www.zoetis.com">www.zoetis.com</a>  Contact: Bill Reinholt, Quality Manager Phone: (269) 359-4490 Email: <a href="mailto:william.reinholt@zoetis.com">william.reinholt@zoetis.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">Preservation of sample identification and</a></li> <li>• <a href="#">Repeatability of genetic analysis for:</a> <ul style="list-style-type: none"> <li>i. <a href="#">Genetic Markers for Animal Quality and Management</a></li> <li>ii. <a href="#">Genetic Markers for Product Quality and Management</a></li> <li>iii. <a href="#">Parentage</a></li> <li>iv. <a href="#">DNA Traceability</a></li> </ul> </li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b>  <b>Service(s):</b> <i>Genetic Analysis</i>	PVP Certificate No.      PV5181ZZA  Effective Date:      November 15, 2006  Renewal Date:      August 26, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b><u>Archer Daniels Midland (ADM) Agricultural Services - Points Verified</u></b>	<ol style="list-style-type: none"> <li>1. Sale by Decatur Specialty Grains Group of Ocean Vessels from our Gulf Operations (Ama, Destrehan, St. Elmo and Reserve, LA export elevators) of specialty grains that are certified to be segregated and delivered in an identity preserved manner to barge or rail by a signed certificate from an approved Rail or Barge Terminal Supplier.</li> <li>2. Sale by Decatur Specialty Grains Group of containers from Ottawa, Illinois that meet customer contracted specifications.</li> <li>3. Grower and elevator product sourcing that meets customer contracted requirements with subsequent receiving, handling, identity preservation, and shipment in Ocean Vessels via our Gulf Operations (Ama, Destrehan, St Elmo and Reserve, LA export elevators).</li> <li>4. Trait Testing for inbound specialty grains that are identity preserved into vessel or container shipments.</li> <li>5. Collection of signed farmer and elevator suppliers certificates warranting: <ol style="list-style-type: none"> <li>a. Post Harvest Chemical Free</li> <li>b. Growing, handling, and harvesting practices</li> <li>c. Variety Information</li> <li>d. Non-commingling.</li> </ol> </li> <li>6. Trait testing or other tests per customer requirements of outbound specialty grains shipments. Analysis provided by ADM contracted third party laboratory, customer contracted laboratory, and/or State and Federal Agencies.</li> <li>7. Ocean vessel product traceability certified by a pool of signed farmer and elevator supplier certificates available to customers electronically or as signed documents.</li> <li>8. Origination and shipment of specialty grains under the Newman Elevator Program in Newman, Illinois. This program includes: <ol style="list-style-type: none"> <li>a. Storage, cleaning, bagging and/or bulk shipment of product</li> <li>b. Trait testing for Non-GMO, Food Grade and Distiller Grade corn characteristics per customer requirements.</li> </ol> </li> </ol>		

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
---------	-------------------------	---------------	--------------------------

### Clemens Food Group (CFG) – Points Verified

- **Free to Roam Program:**

- Pigs are from a sow gestation program that is based on the Ohio Livestock Care Standards for swine. The CFG System for raising market hogs is crate free.
- Pigs are raised by CFG Approved Vendors: Animals are raised with proper care at every stage of life through the CFG managed guidelines ([PQA Plus Program](#)).
- Pigs are source verified.

- **Never Ever 3 (NE3):**

- Pigs are from a sow gestation program that is based on the Ohio Livestock Care Standards for swine. The CFG System for raising market hogs is crate free.
- Pigs are raised without antibiotics (as defined by “Antibiotic Free”).
- Pigs are raised by CFG Approved Vendors: Animals are raised with proper care at every stage of life through the CFG managed guidelines ([PQA Plus Program](#)).
- Pigs are raised without growth promotants (i.e. Ractopamine)
- Pigs are raised without animal by-products (both mammalian and avian).
- Pigs are source verified.

- **Ractopamine Free Diet (RFD) Program:**

- Pigs are raised without ractopamine from birth to harvest.
- Pigs are raised by CFG Approved Vendors: Animals are raised with proper care at every stage of life through the CFG managed guidelines ([PQA Plus Program](#)).
- Pigs are source verified.

- **Never Fed Beta-Agonist Program**

- **Russia Export Program:**

- **EV Program for Pork to the Russian Federation**

- **Pork for the European Union (PFEU) Program** with approval number PV3111ACA

- EV Program for Pork to the European Union.

- **PQA Plus Pork Export Verification Program:**

- Pigs are from a sow gestation program that is based on the Ohio Livestock Care Standards for swine. The CFG System for raising market hogs is crate free.
- Pigs are raised by CFG Approved Vendors: Animals are raised with proper care at every stage of life through the CFG managed guidelines ([PQA Plus Program](#)).
- Pigs are source verified.

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>IMI Global, Inc. – Points Verified</b> <ul style="list-style-type: none"> <li>• <b>Cattle Identification and Source Verification (CISV)</b></li> <li>• <a href="#"><u>Age Verification</u></a></li> <li>• <a href="#"><u>Source Verification</u></a></li> <li>• <b>Born in the USA</b></li> <li>• <b>Born and Raised in the USA</b></li> <li>• <b>Certified Piedmontese Claim</b></li> <li>• <b>Nebraska Verified:</b> <i>cattle born and/or fed in the State of Nebraska.</i></li> <li>• <a href="#"><u>Non-Hormone Treated (NHTC)</u></a> <b>Verification of Cattle:</b> <i>IMI Global is approved as a Management Group under the USDA NHTC Program with approval number PV6177DDA.</i></li> <li>• <a href="#"><u>NeverEver3</u></a></li> <li>• <b>100% Vegetarian Fed</b></li> <li>• <b>USDA Grass (Forage) Fed Marketing Claim Standard</b></li> <li>• <b>Verified Green:</b> <i>Verified environmental stewardship and sustainability practices for both ranches and feedyards.</i></li> <li>• <b>Beef Quality Assurance Verified</b></li> <li>• <b>Health Program Verification:</b> <i>Individual animal or group.</i></li> <li>• <a href="#"><u>Livestock Feeding Claims</u></a> <b>Audit Program Approval</b> (for the following claims): <ul style="list-style-type: none"> <li>○ <i>High Quality Beef Requirements (Quota specific definitions) with approval number PV9133DDA</i></li> <li>○ <a href="#"><u>Never Fed Beta Agonist Program (beef and pork)</u></a></li> <li>○ <i>Flax Fed (Flax seed accounts for at least 8% of the daily feed intake for 90 days before harvest)</i></li> <li>○ <i>Linpro™ -R Fed or OmegaEdge Fed</i></li> <li>○ <i>Bovamine Defend Fed</i></li> </ul> </li> <li>• <b>Top Dollar Angus</b></li> <li>• <a href="#"><u>EV Program for Pork to the Russian Federation</u></a>: <i>IMI Global provides a supplier evaluation service for those companies seeking to verify a supply of live animals that meet ARC 1030V requirements.</i></li> <li>• <b>Contract Auditing:</b> <i>IMI Global performs 2<sup>nd</sup> and 3<sup>rd</sup> party audits.</i></li> <li>• <b>Program Development Services:</b> <i>USDA Quality Systems Assessment (QSA) and USDA Process Verified Program (PVP) Development Services - IMI Global assists customers in the development of these programs.</i></li> <li>• <b>QSA and PVP Document Management System:</b> <i>A web-based program helping IMI Global customers with document control for their QSA, EV, and Process Verified Programs.</i></li> </ul>			

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Instituto Nacional de Carnes (INAC) – Points Verified</b>			
<b>Certified Natural Meat Program of Uruguay (CNMPU):</b> <ul style="list-style-type: none"> <li>• <b>Source Verified.</b> All animals and products can be fully traced from ranch to harvest, fabrication and packaging. Identification of animals is by means of individual plastic eartags.</li> <li>• <b>No added hormones.</b> No growth hormones of any kind or equivalent growth promotants have ever been administered to the animals. These are prohibited in the country by national law since 1984.</li> <li>• <b>Not fed antibiotics.</b> No sub-therapeutic antibiotics have been fed or administered as a supplement in feed or water for the purpose of growth promotion.</li> <li>• <b>No animal proteins in feed.</b> The animals have never been fed proteins of animal origin except maternal milk. The use of animal proteins in feed is prohibited in the country by national law since 1996.</li> <li>• <b>Open Range - Animals never confined.</b> Animals have been raised in the open range all year and have never been confined.</li> <li>• <b>Grass fed.</b> All animals in the program have been grown, raised and fattened on a grass (forage) diet.</li> <li>• <b>Never Ever 3 Program</b> (no antibiotics, no growth promotants, and no animal by-products).</li> </ul>			
<b><u>Perdue Foods LLC – Points Verified</u></b>			
<p>1/ Poultry Care Program claim is in accordance with Perdue’s Best Practices, which include:</p> <ul style="list-style-type: none"> <li>• Education, training, and planning</li> <li>• Hatchery Operations</li> <li>• Proper Nutrition and Feeding</li> <li>• Appropriate Comfort and Shelter</li> <li>• Health Care</li> <li>• Normal Patterns of Behavior</li> <li>• On-Farm Best Practices</li> <li>• Catching and Transportation</li> <li>• Processing</li> </ul> <p>Poultry Care Program claim is based on the principles outlined in the National Chicken Council’s Animal Welfare Guidelines to ensure the proper care, management, and handling of broiler chickens. <a href="http://www.nationalchickencouncil.org/wp-content/uploads/2014/04/NCC-Guidelines-Broilers-April2014.pdf">http://www.nationalchickencouncil.org/wp-content/uploads/2014/04/NCC-Guidelines-Broilers-April2014.pdf</a></p> <p>2/ Tenderness is Guaranteed through the implementation and verification of Perdue’s “Tenderness Best Practices”.</p>			

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b><u>SunOpta – Points Verified at Hope, MN Facility</u></b></p> <p>The SunOpta Standard is 99.1% Non-GMO or Non-GE maximum and the testing specification is 0.9% GMO maximum.</p> <p><b>Product Sampling and Testing</b></p> <p>SunOpta Hope uses the Quantitative ELISA Lateral Flow Strip test method.</p> <p>Corn will be analyzed for:  YieldGard Corn Borer (Cry1Ab/Bt11)  Roundup Ready (NK603)  YieldGard Rootworm (Cry3Bb)  Herculex I (Cry1F)  LibertyLink (T25)  Herculex RW (Cry34)  Agrisure RW (mCry3A)  Viptera (Vip3A)</p> <p>Soybeans will be analyzed for:  Roundup Ready (CP4 EPSPS protein)  LibertyLink (PAT/<i>pat</i> protein)</p> <p>SunOpta Hope uses an ISO 17025 certified lab for external laboratory analysis by PCR for verification/validation.</p> <p>Corn will be analyzed for:  35S  GA21  MIR604  MIR162</p> <p>Soybeans will be analyzed for:  35S  MON89788</p>			



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b><u>Tyson Foods – Points Verified</u></b></p> <p>Broilers will be raised in modern, ventilated, climate controlled poultry barns designed to reduce stress and maintain optimum bird health.</p> <p>1/ Humanely Raised claim is in accordance with Tyson's Best Practices relating to:</p> <ul style="list-style-type: none"> <li>Corporate commitment</li> <li>Education and training</li> <li>Hatchery operations</li> <li>Proper Nutrition and feeding</li> <li>Appropriate comfort and shelter</li> <li>Heath care and monitoring</li> <li>Ability to display most normal behaviors</li> <li>On-farm best practices</li> <li>Catching and transportation</li> <li>Processing</li> </ul> <p>Humanely Raised program claim is based on the principles outlined in the National Chicken Council's Animal Welfare Guidelines to ensure the proper care, management, and handling of broiler chickens. <a href="http://www.nationalchickencouncil.org/wp-content/uploads/2014/04/NCC-Guidelines-Broilers-April2014.pdf">http://www.nationalchickencouncil.org/wp-content/uploads/2014/04/NCC-Guidelines-Broilers-April2014.pdf</a></p>			